

1. A process for continuously reducing presence of microorganisms in liquid food product without denaturation comprising the steps of:

- a) pressurizing a liquid food product;
- b) passing said liquid food product to be treated at least two times through a continuous pressurizing circulating system at a non-denaturing temperature comprising a dynamic high pressure homogenizer; and
- c) collecting said liquid food product containing a reduced presence of microbes.

2. The process according to claim 1, wherein said pressure of step a) is between about 50 MPa to 500 MPa.

3. The process according to claim 1, wherein said passage of step b) is at least one passage of said liquid food product through the dynamic high pressure homogenizer.

4. The process according to claim 1, wherein said microorganisms are selected from the group consisting of bacteria, fungi, mould, bacteriophage, protozoan, and virus.

5. The process according to claim 1, wherein said temperature is between about 4°C to 55°C.

6. The process according to claim 1, wherein said homogenizer is a high-pressure homogenizer.

7. The process according to claim 1, wherein said liquid food product is selected from the group consisting of milk, juice, liquid food fat, oil, and water.